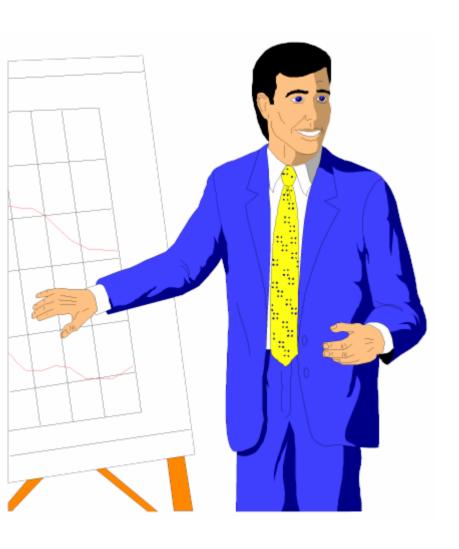


If you have been tasked to upgrade one of your dining facilities, your first objective should be to recruit the aid of a GSA rep that can provide you with ideas, solutions, and top notch products.



# What should you expect from a good DFAC vendor?

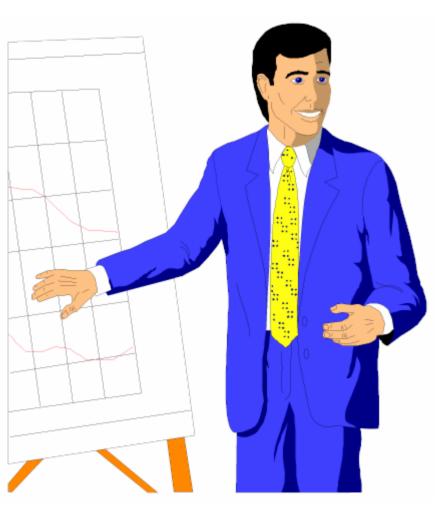


**Know and understand:** 

\* Priority #1 is <u>Feeding</u> Soldiers

Whatever work you project needs, your DFAC should remain open and workmen must disappear during breakfast, lunch and dinner.

Installation is done at your convenience, not the vendor's!

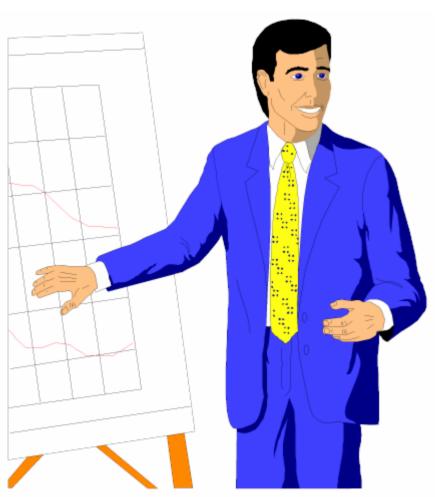


**Know and understand:** 

\* Kitchen Cooking Equipment

The amount of food a piece of equipment can produce might effect a bottle neck on the service line or the number of seats you need.

A good vendor works to improve your entire operation.

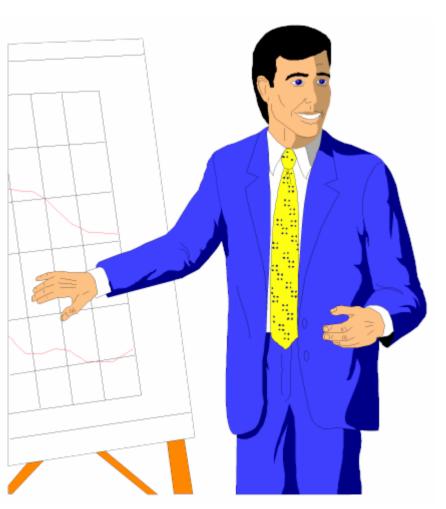


**Know and understand:** 

\* Scullery Operation Equipment

Have dirty trays and dishes become an eyesore?
Sometimes a second collector table in the scullery can help eliminate problems in the dining area.

Solving problems is more than just issuing quotes.



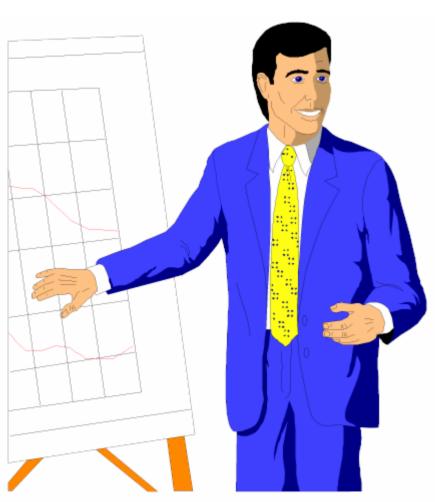
**Know and understand:** 

\* Food Service Line Basics

For instance;

A cook can work faster on a 48" griddle on the line than with a 72" griddle behind the line.

Grill "to order" is the #1 bottleneck in a DFAC.

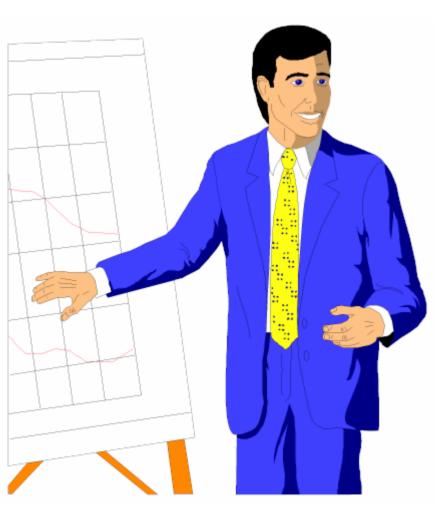


**Know and understand:** 

\* Electrical/Gas Limits of Old Facilities

Facilities never have enough power, but sometimes getting rid of two old power hungry appliances will allow the addition of three new energy efficient units.

Surveying your DFAC should include a utility breakdown.

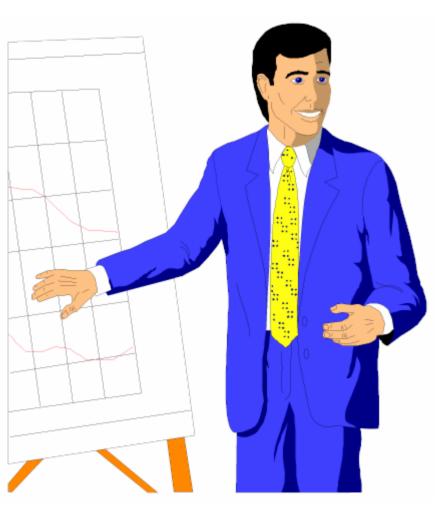


**Know and understand:** 

\* Floor Traffic Flow Patterns

Old facilities were not meant to serve modern food. Do your patrons set down their tray then go back for a salad and drink?

Improving patron movement can increase total headcount.

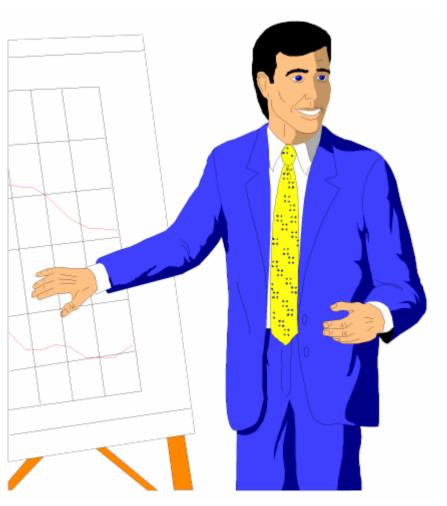


**Know and understand:** 

\* Modern Restaurant Interior Design

What do new restaurants look like? It doesn't have to cost any more to have a great facility than to keep that old outdated look.

Bennigans, TGI Fridays, Chili's, all modern & interesting.



**Know and understand:** 

\* Equipment & Furniture Installation

The DFAC needs to remain open during installation AND the installers must be specialists in their field.

Ask for referrals!

You have been tasked with feeding soldiers a modern meal, but using old facilities.

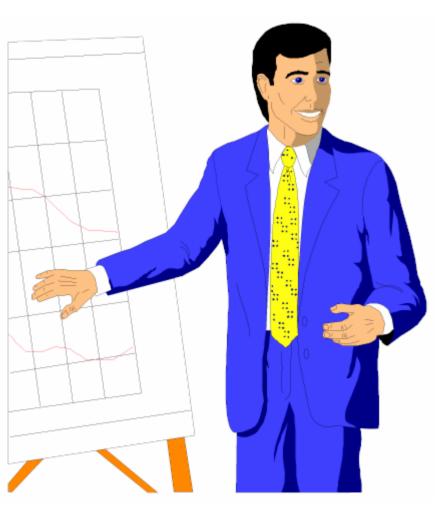
#### **PROBLEM**

\* Old facilities are not equipped to offer new food items

Your DFAC was built during World War II to serve "Chipped beef on toast".

But today you need to serve multiple entrees

- maybe even items from a Hot Potato / Taco Bar.



**Know and understand:** 

\* Modern Restaurant Eating Area Design

Adding new furniture? Don't just replace. Now is the time to increase seating, widen isles, and bring your facility up-to-date..

"Quality of Life" means eating in pleasant surroundings.

You have been tasked with feeding soldiers a modern meal, but using old facilities.

#### **PROBLEM**

\* Increased food selections create food line bottlenecks

Your old food service line was designed to serve one soldier in as little as every 15 seconds.

But today increased food selections has.



When soldiers go out to eat where do they go?



The name says it all - mess hall



Dining Facility - A pleasant place to eat.



**B.T. Collins ARB - Sacramento, CA**